

# Avoyelles

## Starters

### Crab Cakes Downtown.....7.95

*Fried crab cakes topped with Louisiana remoulade*

### Crab and Crawfish Dip.....6.95

*Warm spread served over French bread baguettes*

### Crawfish Bread A'la' Thibodaux.....6.95

*Baguettes or house fries topped with Crawfish etouff   and cheddar cheese gratinae*

### Pork Sausage Plate.....4.95

*Seared and set with Creole mustard and white wheat crackers*

### Alligator Bayou Teche.....8.95

*Blackened or fried tender cut of gator, seasoned and served with a Creole honey mustard*

## Soups and Salads

Seafood Gumbo..... cup.....4.95 bowl.....7.95

Chicken and Sausage Gumbo..... cup.....4.95 bowl.....7.95

Creole Shrimp and Corn..... cup.....4.95 bowl.....7.95

House Salad..... *iceberg lettuce, cabbage and carrot mix with tomatoes, cheddar cheese, egg and croutons* small.....2.95 large.....4.95

Caesar Salad..... *romaine lettuce, tomatoes and parmesan cheese tossed in a classic dressing* small.....2.95 large.....4.95

Sensation Salad..... *traditional italian salad tossed in a lemon, garlic and romano cheese dressing* small.....2.95 large.....4.95

+ + add chicken.....2.95

+ + add shrimp.....3.95

+ + add crawfish....3.95

\*\*\*Serving ranch, bleu cheese, remoulade, honey mustard and house vinegarette

## House Specialties

Pork Tenderloin with Figs..... *oven roasted, topped with a fig demi and served with mashed sweet potatoes and daily vegetable* .....17.95

On The River Chicken..... *grilled or fried boneless breast, topped with our honey pecan sauce and served with mashed sweet potatoes and daily vegetable* .....15.95

Catfish Orleans Parish..... *grilled or fried catfish, topped with crawfish etouff  , served with pasta and daily vegetable* .....15.95

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## From the Grill

<b>8 oz. Filet Mignon.....</b>	<i>classic cut, cooked to specification &amp; served with twice-baked potato and daily vegetable</i>	<b>.....23.95</b>
<b>12 oz. Ribeye.....</b>	<i>seasoned and grilled &amp; served with twice-baked potato and daily vegetable</i>	<b>.....21.95</b>
<b>8 oz. Tuna.....</b>	<i>sashimi grade, cooked to specification &amp; served with pasta and daily vegetable</i>	<b>.....18.95</b>

**Grilled Catch of the Day.....***Market Price*  
*(served over pasta and sided with our daily vegetable)*

**Add jumbo shrimp and garlic butter.....4.95**  
**Add lump crab.....6.95**

## Seasoned Professional Platters

*(all platters served with French fries and hushpuppies)*

**Catfish.....11.95    Shrimp.....12.95    Oyster.....13.95**

**Grand Bayou Sampler.....17.95**

*Jumbo shrimp, catfish, oysters, crawfish etouff  e and a crab cake*

## Louisiana Icons

**Red Beans and Rice.....9.95**

**Crawfish Etouff  e.....11.95**

## Sandwiches and Poboy

*(served dressed with fries and a pickle spear)*

**Catfish Poboy.....7.95**

**Crawfish Poboy.....8.95**

**Shrimp Poboy.....8.95**

**Oyster Poboy.....9.95**

## Beverages

Coke	Diet Coke	Sprite	Dr. Pepper	Orange
Rootbeer	Lemonade	Coffee	Tea	

**You may also enjoy a variety of Beer, Wine and Spirits!**

**Thank you for dining with us!**